



CASTELLO DI
ALBOLA
RADDA IN CHIANTI

Acciaiuolo

This is Castello d'Albola premium wine, which combines the elegance of Sangiovese with the expressivity of Cabernet Sauvignon. Its structure is very concentrated, but it is nicely balanced by the full fruit, with hints of plums and a suggestion of undergrowth. Acciaiuolo is a very successful blend of Sangiovese from old vines, grown in an outstanding vineyard with southerly exposure, which gives the wine the stamp of tradition, of history and of the terroir, with exceptionally ripe, richly flavoured Cabernet Sauvignon. This exclusive wine has for some time now only been produced in the best vintages and in very limited quantity.



APPELLATION
Toscana IGT



AREA
Radda in Chianti (Siena)



GRAPES
A blend of Cabernet Sauvignon and Sangiovese



ALCOHOL LEVEL
13.5% vol



BOTTLE SIZE
750 ml - 1500 ml

VINIFICATION AND AGEING

The grapes are slightly over-ripe because they are picked late, between 2nd. and 8th. October, after a previous selection to discard the less promising bunches. The must ferments for 10 days in vertical vinification tanks, in which the wine then remains for 15 days to macerate after the fermentation. Maturation in new, one and two year-old barriques lasts 14 months, followed by a further 6 months in stainless steel and another 6 in bottle.

TYPE OF SOIL

The soil rests on the geological formation known as alberese, which originated from Pliocene marine deposits. The soils deriving from it are clayey and particularly well-suited to the production of red wines, with good drainage thanks to the presence of stones (the classic alberese). It is sub-alkaline and completely without active limestone.

TRAINING SYSTEM

Cordon Spur.

PLANT DENSITY

3,500 vines per hectare (1,415 per acre). The average age of the vines is 25 years.

YIELD

5500 Kg. per hectare.